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Mrs Fields Choconut Macaroons

Categories: Cookies Yield: 20 servings

1/4 c Sugar

2 tb Pure almond paste 1 c Shredded
sweetened coconut 1/3 c Mini
semisweet choc chips 3 lg Egg whites
1/2 ts Cream of tartar Preheat oven to
325d F. Combine almond paste and
sugar in a medium bowl.

Using

your fingers, work paste into sugar completely. Add coconut and chocolate chips

and stir to combine. In a clean medium-sized bowl beat egg whites until fluffy

using absolutely clean beaters. Add cream of tartar and beat on high until stiff

peaks form. Add half of beaten egg whites to coconut mixture and combine to

lighten. Fold in remaining whites gently being careful not to deflate.

Drop by rounded teaspoons onto lightly greased cookie sheets. Bake 20

minutes

until tops are lightly browned. Cool 1 minute on cookie sheets before transferring cookies to a cool surface.